



Virginia Green Restaurants

Profile:



Fresh Tapas & Tonics

Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Fresh Tapas & Tonics

"Tapas is best known as several small servings of food. Here at FRESH, we have taken the tapas concept and infused Pacific rim and American-style food with the spirit of modern eating. We encourage nibbling, grazing, and enjoying a range of tastes and textures to accompany civilized drinking. Hence - FRESH - tapas & tonics."

Virginia Green Activities. When visiting Fresh Tapas & Tonics, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Glass, Aluminum Cans, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries, Electronics Equipment
 - Track overall waste bills
 - Effective food inventory control to minimize wastes
 - Locally grown produce and other foods
 - Use recycled-content paper towels and toilet tissue
 - Print menus on recycled content paper and use soy-based inks
 - Electronic correspondence and forms
 - Two sided copying and printing
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Purchase durable equipment and furniture
 - Use latex paint
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory



- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.

- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High efficiency dishwashers
 - Encourage dry cleanup over water-based
 - Low flow toilets
- ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Track overall energy bills
 - Purchase EnergyStar computers and appliances
 - High Efficiency Heating and Air Conditioning (HVAC)
 - Scheduled preventive maintenance on HVAC
 - Use natural lighting and lighting sensors
 - High efficiency fluorescent light bulbs in all canned spotlights
 - High efficiency fluorescent ballasts and lamps
 - Thermal rated windows
 - Use of directional lighting in parking lots and outdoor areas
 - Turn off lighting when not in use



For more information on **Fresh Tapas & Tonics**, see www.freshtapasntonics.com or contact Jr Majetich at freshtapasntonics@yahoo.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen. Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

